



TRADITIONAL PUMPKIN PIE

(Makes one 9-inch pie)

- 1 (9-inch) unbaked pastry shell
- 1 (16-ounce) can pumpkin (about 2 cups)
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt

Preheat oven to 425°. In large mixer bowl, combine all ingredients except pastry shell; mix well. Pour into pastry shell. Bake 15 minutes. Reduce oven temperature to 350°; bake 35 to 40 minutes longer or until knife inserted 1 inch from edge comes out clean. Cool. Garnish as desired. Refrigerate leftovers.

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